



## Lunch & Dinner



### Antipasti / Appetizers

#### Bruschetta

2p \$7 4pc \$10

Giovanni's scrumptious tomato, garlic and basil recipe atop lightly toasted Italian bread

#### Formaggio al Forno (Baked Cheese)

\$13

Breaded mozzarella cheese bricks baked until golden and served atop our tasty tomato sauce served with dinner rolls

#### Calamari Fritti (Squid)

\$15

##### Calamari Marinara

Tender squid, lightly floured and deep-fried, served with Marinara sauce

##### Calamari Tzatziki

Tender squid, lightly floured and deep-fried, served with Tzatziki sauce

#### Polpetta di Carne (Italian Meatballs)

\$13

A combination of veal, pork, beef and Italian spices, served on a marinara sauce

#### Carpaccio Di Manzo

\$14

Thinly sliced beef tenderloin with olive oil, capers and a horseradish aioli, served with mixed greens/arugula salad and fresh shaved parmesan

#### Zucchini Sticks

\$9

Breaded zucchini, deep fried and served with choice of Tzatziki, Marinara or Jalapeno Ranch Dip

#### Gamberi Provenciale (Prawns)

\$15

GST will be added to prices. Changes to menu may result in additional charges.



Jumbo shrimp sautéed in a decadent sauce of white wine, butter, garlic, and lemon, accompanied with an arugula mix with balsamic vinaigrette

### **Gamberi Sambuca (Prawns)**

**\$15**

Jumbo shrimp sautéed in a sweet Sambuca sauce, accompanied with an arugula mix and balsamic vinaigrette



## Lunch & Dinner

### Insalate / Salads

#### **Insalata dell' Erba (Herb)**

sm \$7.50 reg \$10.50

Fresh mixed greens with herbs served with a balsamic & olive oil dressing

#### **Insalata di Césare (Caesar)**

sm \$8.50 reg \$11.50

Classic Caesar salad with fresh house dressing, croutons, and freshly-grated parmesan

#### **Insalata di Calamari Fritti**

reg \$15

Our fresh mixed greens topped with fried calamari rings with a yogurt and dill vinaigrette

#### **Insalata di Spinaci (Spinach)**

sm \$9.50 reg \$12.50

Fresh baby spinach served with Feta cheese, dried cranberries and almond slices with a balsamic vinaigrette

#### **Insalata di Gorgonzola**

sm \$10.50 reg \$13.50

Fresh mixed greens with candied walnuts and gorgonzola cheese in red-wine vinaigrette

GST will be added to prices. Changes to menu may result in additional charges.



Insalata di Mandarino e Mandorle (Mandarin & Almond) sm \$9.50 reg \$12.50  
Romaine lettuce, celery, green onions, parsley with mandarin oranges, toasted almonds  
and a basil vinaigrette

Add Chicken Breast, Prawns, Sausage to salad or pasta \$6  
Add to your meal choice of:  
chicken breast, 3 jumbo prawns or grilled Italian sausage

Add Bread Basket \$1.00 per bun

## Zuppe / Soup

Zuppa del' Giorno (Soup of the Day) \$5.50  
Chef Billy's creation, made fresh daily – Ask your server for details



GST will be added to prices. Changes to menu may result in additional charges.





## Beverages

Tea		2.50
Tea (Organic Herb Selection)		3.25
<b>Lavazza Italian Coffee:</b>		
Coffee (Regular or Decaffeinated)		2.50
Espresso / Americano	Single 3.75	Double 4.50
Cappuccino / Latte	Single 4.25	Double 4.75
Juice (Orange, Cranberry, Grapefruit, Clamato)		2.95
Pop (Pepsi, Diet Pepsi, Ginger Ale, 7-up, Rootbeer)		2.75
Iced Tea / Lemonade		2.95
Pellegrino Sparkling Water	250ml 2.50	1Lt 5.50



## Dolce / Desserts

<b>Sorbeto</b>	6
Exquisite sorbet made by Mario's Gelato in Vancouver Ask your server about choice of flavour	
<b>Tiramisu Classico</b>	7
Layered Italian cake made with coffee liqueur, mascarpone cheese, and savoiardi biscuits.	
<b>Crème Brulée</b>	7
A rich custard base topped with a contrasting layer of hard caramel. Ask your server about choice of flavour.	

GST will be added to prices. Changes to menu may result in additional charges.



### Flourless Chocolate Torte

A rich chocolate cake – gluten free

8

### Belgian Chocolate Mousse

Callebaut Chocolate, blended with liqueurs, very decadent

7



## Lunch Only (11am – 4pm)

### Soup & Sandwich

Chef's daily selection

\$13.50

### Pizza & Salad

Small 2 topping pizza of your choice served with our mixed greens salad

\$14.95

### Grilled Paninis

served with choice of soup, herb salad or fries

**Chicken Parm:** Chicken breast, marinara sauce, Mozzarella cheese

\$13.95

**Meatball:** Sliced meatballs, marinara sauce, Mozzarella cheese

\$13.95

**Vegetarian:** Pesto, Spinach, artichoke, tomato, mushrooms, Provolone cheese

\$13.50

**Spicy Italian:** Calabrese, Capocollo, Pepperoni, Provolone, sundried tomato aioli

\$14.95

### Chicken Parmigiana

Breaded chicken breast topped with parmesan and mozzarella cheeses, baked in a tomato sauce, served with fettuccine alfredo

\$14.95

### Melenzane Parmigiana

Sliced eggplant topped with parmesan and mozzarella cheeses, and baked in tomato sauce, served with fettuccine alfredo

\$14.95

### Baked Penne Arrabbiata

Penne pasta in a spicy tomato sauce topped with mozzarella and parmesan, baked in the oven and served with garlic toast

\$14.95

GST will be added to prices. Changes to menu may result in additional charges.



### **Spaghetti Bolognese**

Spaghetti in a traditional tomato & meat sauce topped with parmesan, and served with garlic toast

\$14.95

### **Fettuccine Alfredo**

Fettuccine tossed in a classic cheese and cream sauce topped with parmesan, and served with garlic toast

\$14.95

### **Tortellini alla Panna**

Three cheese tortellini tossed in a classic cheese and cream sauce topped with parmesan, and served with garlic toast

\$14.95

### **Smoked Salmon Fettuccini**

Fettuccini with smoked salmon in a green onion, caper and cream sauce topped with parmesan, and served with garlic toast

\$14.95